

# INDUSTRY CIRCULAR

OFFICE OF THE COMMISSIONER OF INTERNAL REVENUE  
ALCOHOL AND TOBACCO TAX DIVISION



WASHINGTON 25, D. C.

Industry Circular No. 59-46

June 23, 1959

## REMOVING EXCESS COLOR FROM WHITE WINES

Proprietors of bonded wineries and bonded wine cellars:

Purpose. The purpose of this industry circular is to announce the extension of the experimental study for removing excess color from white wines, other than vermouth, and the conditions to be met by winemakers desiring to participate.

Background. Refer to Industry Circular No. 58-20 dated August 19, 1958, and 26 CFR 240.527.

Continuation of Experimental Study. In order for additional data to be obtained respecting the removal of excess color from white wines, the experimental study is continued through June 30, 1960, under the procedure and conditions prescribed herein.

Procedure. Where a proprietor is presently participating in the experimental study he may continue his participation without further application; however, he should forward to the assistant regional commissioner (alcohol and tobacco tax) an attachment for his original application, supplying the information described in "item 1" below as to future participation. However, any other proprietor intending to participate in the experimental study must file with his assistant regional commissioner, in duplicate, an application for continuing authority to use activated carbon under 26 CFR 240.527. Such application should contain all of the information required by 26 CFR 240.527 and also:

1. Color of the expressed juice before treatment with any material, such as SO<sub>2</sub> and carbon.
2. Amount of carbon to be used (specify the number of pounds per 1,000 gallons) and the length of time it will be in contact with the juice and/or wine.
3. Approximate temperature of the juice or wine during treatment.
4. Describe or explain any unusual factors of the treatment.

A separate application for each batch of juice or wine to be treated will not be required.

Samples. During the experimental study, samples of the treated juice and/or wine will be taken as needed by the Government officer and submitted to the regional laboratory. The dates on which the samples were taken and analyzed and the kind of grapes from which the juice was pressed will be shown in the chemist's and regional

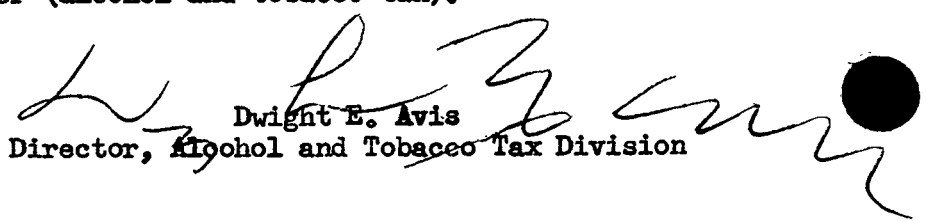
office's report. The analysis will include the color, and acid content of the juice and/or wine. It is important that the sampling of the juice continue throughout the crushing season in order that data on the change in color, as the season advances, may be obtained.

Samples of wine before and after the addition of wine spirits will also be taken and submitted to the regional laboratory. The report of analysis will show the dates the samples were taken and analyzed, the color, acids, and alcohol content of such wine.

Conditions. Proprietors participating in this experimental study shall conform with the following conditions:

1. Nine pounds of activated carbon per 1,000 gallons of wine, including any activated carbon used in the basic wine-producing material, is the absolute maximum which may be used.
2. Wine treated with activated carbon must have a color of not less than 0.6 Lovibond in a one-half inch cell; however, if a proprietor can achieve in regular production of wine a color of less than 0.6 Lovibond scale, without the use of carbon, such procedure may be properly followed.
3. The 0.6 Lovibond restriction applies whenever carbon is used on bonded winery premises.
4. The proprietor must keep commercial records which shall show for each batch of wine or basic wine-producing material treated with carbon the exact details of such treatment including the kind of juice, by grape variety, and the kind of carbon used. The records should show the complete cellar treatment given the finished wine, such as the use of SO<sub>2</sub>, the amount of carbon used, and time of contact with the wine.
5. Where wine is treated under this experiment and is later transferred in bond, a notation will be made on Form 703 by the consignor and in the records of the consignee as to the quantity of activated carbon used for the treatment prior to shipment. A second treatment may be made if the total use of activated carbon does not exceed 9 pounds per 1,000 gallons of wine, i. e., if 5 pounds of activated carbon per 1,000 gallons were used in the first treatment, not more than 4 pounds of activated carbon per 1,000 gallons could be used in the second treatment.

Inquiries. Inquiries concerning this industry circular should refer to its number and be addressed to the office of your assistant regional commissioner (alcohol and tobacco tax).

  
Dwight E. Avis  
Director, Alcohol and Tobacco Tax Division